



small plates

Oysters on the Half Shell with Horseradish Cocktail Sauce and Champagne Mignonette2.50 each
 Bay Shrimp Cocktail with Avocado, Cilantro, Tomato and Crispy Corn Tortillas 14
 Dungeness Crab Cake with Sautéed Corn, Shallots, Peppers, Fine Herbs and Coriander Lime Sauce15
 Hawaiian Ahi Tuna Tartare with Portabella Mushrooms, Black Radish, Chives and Soy-Truffle Vinaigrette 14
 Risotto Cake with Goat & Parmesan Cheeses, Sautéed Spinach and Fennel Saffron Nage 13
 Crispy Calamari with Nopales, Fresno Chiles and Two Dipping Sauces 12
 Blackened Chicken Rolls with Black Beans, Cilantro, Fiscalini Cheddar, Chipotle Glaze, and Tomatillo Sauce 12
 Beef Empanadas with Potato, English Peas, Carrots, Jack Cheese, Chipotle Pepper and Guajilo Salsa.....11
 Chef's Selection of Cheese served with Walnut Bread 14

farmer's 'market'

Chef's Soup Selection.....Cup.. 5 .. Bowl..... 8
 Chopped Market Salad: Seasonal Vegetables, Blue Cheese, Egg, Bacon, Avocado and Mustard Vinaigrette 10
 Classic Caesar Salad: Hearts of Romaine, Warm Garlic Croutons and Shaved Parmigiano-Reggiano10
 Organic Beets & Blood Orange Salad: Belgian Endive, St. Andre Cheese, Caper Berries and Aged Balsamic 11
 Market Dungeness Crab Louis: Avocado, Boiled Egg, Nicoise Olives, Tomato and Pickled Red Onion20

'market' sandwiches

Chef's Daily Soup, Sandwich & Treat 13
 'Market' Burger: 1/2 lb. Painted Hills Angus Beef, Fiscalini Cheddar & Grilled Sweet Onions with Fries 12
 Add Bacon.....1.00 Add Avocado.....1.00
 Sesame Crusted Tuna Sandwich with Mixed Greens, Pickled Red Onions, Wasabi Aioli and Garlic Fries 17
 Grilled Chicken Breast Sandwich with Manchego, Roasted Peppers, Tomato Pesto and Pasta Salad 15
 Panini Grilled Reuben with Gruyere, Sauerkraut, Mustard, Russian Aioli and Onion Rings 14
 Homemade Veggie Burger with Mozzarella, Cucumber, Avocado, Butter Lettuce and Garlic Spinach 13
 New York Steak Sandwich: Sweet Cherry Peppers, Blue Cheese, Chipotle Mayo & Truffle Garlic Fries17

"BIG" plates

Vegetable Cheese Lasagna, Spinach, Portabella, Bell Peppers, Garlic-Tomato Sauce and Basil Pesto 18
 Filet Mignon with Parmesan Potato Gratin, Haricot Vert, Porcini Butter and Bordelaise Sauce 24
 Our Famous Mac n' Cheese with Aged Fiscalini Cheddar, Parmigiano-Reggiano, Bacon and Fine Herbs 13
 Champagne-Battered Fish n' Chips: Wild Ling Cod, Tartar Sauce, Peppercorn Malt Vinegar and Fries17
 Rosie Organic Fried Chicken, Garlic Sautéed Spinach, Warm Jalapeno Cornbread, Mashed Potatoes and Gravy ..18

etc.

French Fries ■ Brussels Sprouts ■ Garlic Sautéed Spinach..... 4 each
 Potato Gratin ■ Cheddar-Jalapeno Cornbread ■ Crispy Onion Rings..... 5 each